SECKFORD AGENCIES

GLENELLY

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.4
pH	**Acidity**
2.48	5.2

Glenelly's Glass Collection range of wines is inspired by estate owner May de Lencquesaing's private collection of antique glasses.

TASTING NOTE

The Glass Collection Chardonnay has a bright and brilliant colour with a slight green hue, with complex aromas of blossom, citrus peel and limestone. On the palate there is a beautiful round comforting texture with wonderful length and intense fruit complexity.

VINTAGE CONDITIONS

Winter and spring were warmer and drier than usual, leading to earlier budbreak. Moderate and dry weather prevailed until early December, then two days of thunderstorms in December brought 120mm of rain, causing a late surge in vegetative growth. Additional canopy management was required and veraison and ripening were delayed. January and February brought moderate and dry conditions, ideal for Chardonnay ripening. Higher pH levels were observed due to the late vegetative growth

VINIFICATION DETAILS

The grapes were lightly crushed and gently pressed and the juice transferred to stainless steel fermenters where it underwent spontaneous fermentation (wild ferment from indigenous yeasts). Fermentation temperature were carefully controlled between 14 and 17 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

AWARDS

Tim Atkin MW: 90 pts
Wine Advocate: 90 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Dirk van Zyl	Bentonite/Egg	Screw top	Stellenbosch	No